

# SUNDAY ROAST TWO COURSES from £16.95

Add an additional course £4.95



## STARTERS

### CHICKEN LIVER PARFAIT

Wrapped in Serrano ham, pear & plum chutney, toasted brioche, crisp leaf salad

### GRILLED GOATS CHEESE CROSTINI V

Shredded beetroot salad with balsamic dressing

### HAGGIS BONBONS

Drambuie whisky sauce

### CRISP CALAMARI

Lemon & basil mayonnaise, green salad

### CHEF'S FRESHLY PREPARED SOUP V

Sourdough & whipped butter

### PRAWN COCKTAIL

Atlantic prawns, wood roasted red pepper sauce, lime pickled cucumber & tomato salad

## DESSERTS

### MINI MESS

Crushed meringue, berry compôte, raspberry coulis

### CARAMEL CHEESECAKE

Praline crumb, vanilla ice cream & drizzled with caramel sauce

### STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

### SCOTTISH CHEESE SELECTION

Artisan biscuits & chutney  
Please ask your server for today's selection

### STRAWBERRY & VANILLA ICE CREAM

Your choice of butterscotch, chocolate or berry sauce

## MAINS

### PRIME SIRLOIN OF BEEF

Duo of potatoes, honey glazed carrots, Yorkshire pudding, pan juice & horseradish (5.00 supplement)

### TRADITIONAL ROAST CHICKEN

Duo of potatoes, honey glazed carrots, summer greens, Yorkshire pudding and your choice of gravy or peppercorn sauce

### SEARED FILLET OF SALMON

Pomme purée with summer greens and lemon beurre blanc

### YASSI NIKO COCONUT CURRY V

Tenderstem broccoli, squash, spinach, tofu chilli & lime, fragrant rice

### CLASSIC FISH GOUJONS & CHIPS

Minted peas, tartare sauce & lemon

### TRADITIONAL BEEF LASAGNE

Herbed green salad, garlic bread

Subject to date and time restrictions.

V VEGETARIAN



# SCOTTS FAVOURITES

At a price you'll love

